

# Jack's


KITCHEN

## DESSERT MENU

### Jack's Creative Mess £7.95

*Mess Created with Mascarpone Cream Cheese, Crushed Meringue, Vanilla Pod Sponge,  
Jack's Lavender Jelly, Popping Candy, Berry Jelly, Compote & Seasonal Berries*

Nederburg Winemakers Reserve Noble Late Harvest, South Africa 2010/12 £4.50 (50ml) / £25.00 (37.5cl)  
TROPHY SOUTH AFRICAN SWEET OVER £15 (2013), Decanter World Wine Awards 2014

(For every Jack's creative mess sold, £1 will be donated to  charity)

### Warm Flourless Chocolate Cake £7.95

*Valrhona Dark Chocolate Sauce, Raspberries & Frangelico Crème Fraiche*

Vendange White Zinfandel, California, USA 2012/13 £5.40 (175ml)

### Salted Caramel & Peanut Butter Cheesecake £6.95

*Mead Jelly, Honey & Milk Foam*

Nederburg Winemakers Reserve Noble Late Harvest, South Africa 2010/12 £4.50 (50ml) / £25.00 (37.5cl)  
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### Frozen Berries £7.50

*Mixed Berries with Yoghurt Sorbet, Warm White Chocolate Sauce*

Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley, Chile 2011/12 £3.95 (50ml) / £14.00 (37.5cl)

### Chocolate Bombe £8.95

*Dark Chocolate Brownie, Vanilla Bean Ice Cream, Fudge, Mascarpone Lavender Cream & Salted Caramel Sauce*

Vendange White Zinfandel, California, USA 2012/13 £5.40 (175ml)

### Chocolate & Pear Tart £7.95

*Claret Poached Pear, Vanilla Pod Ice Cream & Wine Reduction*

Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley, Chile 2011/12 £3.95 (50ml) / £14.00 (37.5cl)

### Panna Cotta Piña Colada £7.50

*Chilli & Pineapple Emulsion, Caramelised Coconut Flakes & Havana Club Jelly*

Vendange White Zinfandel, California, USA 2012/13 £5.40 (175ml)

### Ice Cream & Sorbets £6.50

*Selection of Dairy Ice Creams & Sorbet*

### British & French Cheese Board £8.95

*Sweet Chilli Jam, Grapes, Celery & Award Winning Peter's Yard Rye Crackers*

Taylor's Late Bottled Vintage Port, 2008 £8.00 (50ml)

*Food Allergies & Intolerances*

*Should you have concerns about a food allergy or intolerance please speak  
to our staff before you order your food or drink*

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KITCHEN

## SELECTION OF TEAS

Earl Grey Tea / Darjeeling Tea / Camomile Tea / Pure Green Tea /  
Jasmine Green Tea / Lemon Green Tea / Apple Crunch £2.50

## COFFEE

Cappuccino, Latte £3.00

Americano, Espresso, Macchiato £2.50

## ARMAGNAC

Janneau VSOP Armagnac £3.45

*A blend of eau de vie, the youngest being seven years old. The longer maturation in Montlezun oak gives this style considerable smoothness and a superb fragrance*

## CALVADOS

Boulard Grand Solage Calvados, Pays d'Auge £3.95

*Apple brandy blended from eaux-de-vie aged between three to five years, with a delicious aromatic fresh apple palate and strong vanilla hints.*

## COGNAC

Hennessy XO £12.20

*Its aromas of leather, oak and black pepper create a rare and magnetic complexity, softened by vanilla and cardamom for an endless tasting pleasure.*

Martell XO £11.90

*Rounded and fruity on the palate (notes of fig and walnut) followed by the characteristic power and finesse of eaux-de-vie from Grande Champagne with a long and silken finish.*

## SWEET WINES

Errázuriz Late Harvest Sauvignon Blanc, Casablanca Valley,  
Chile 2011/12 (37.5cl) £14.00

*Racy and sweet, for the lightest and fruitiest of desserts.*

Nederburg Winemakers Reserve Noble Late Harvest,  
South Africa 2010/12, (37.5cl) £25.00

TROPHY SOUTH AFRICAN SWEET OVER £15 (2013) Decanter World Wine Awards 2014.  
*Fully sweet as good with cheese as fruit-based desserts.*

## LIQUEURS

Bénédictine (50ml) £4.95

*herbal liqueur made in the traditional way using a 500 year old secret recipe containing 27 herbs and spices from across the globe*

Chambord (50ml) £4.95

*Premium black raspberry liqueur with a fine French heritage.*

Grand Marnier (50ml) £5.50

*Cognac-based orange liqueur combining wild orange essence and noble cognacs.*

Baileys Irish Cream (50ml) £5.60

*Irish whiskey and cream based liqueur.*

Drambuie (50ml) £5.95

*whisky liqueur made from the finest blend of 30 aged Scotch whiskies and a secret blend of herbs, spices and heather honey.*